



CHICKEN RAMEN IN A SHOYU-STYLE BROTH

with Mushrooms, Chili Garlic Oil & Crispy Onions

INGREDIENTS

2 PERSON | 4 PERSON



2 Cloves | 4 Cloves
Garlic



2 | 2
Scallions



1 Thumb | 2 Thumbs
Ginger



4 oz | 8 oz
Button Mushrooms



1 TBSP | 2 TBSP
Sesame Seeds
Contains: Sesame



1 TBSP | 2 TBSP
Sesame Oil
Contains: Sesame



1 tsp | 1 tsp
Chili Flakes



4.5 oz | 9 oz
Ramen Noodles
Contains: Wheat



2 | 4
Pork Ramen Stock
Concentrates



2 | 4
Chicken Stock
Concentrates



2 TBSP | 4 TBSP
Soy Sauce
Contains: Soy, Wheat



10 oz | 20 oz
Chicken Cutlets



5 oz | 5 oz
Spinach



1 | 2
Crispy Fried
Onions
Contains: Wheat



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

HELLO

SHOYU

Shoyu (soy sauce in Japanese) lends savory depth of flavor to this meaty pork and chicken broth.



PREP: 10 MIN | COOK: 45 MIN | CALORIES: 820



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MAGIC MUSHROOMS

The secret to evenly browned mushrooms? Cook in a single layer and don't stir until they've released their moisture.

BUST OUT

- Large pot
- Small bowl
- Plastic wrap
- Kosher salt
- Cooking oil (2 TBSP | 2 TBSP)
- Strainer
- Paper towels
- Large pan



1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Peel and mince **garlic**. Trim and thinly slice **scallions**, separating whites from greens. Peel and mince **ginger**. Trim and thinly slice **mushrooms** (skip if your mushrooms are pre-sliced!).



2 MAKE CHILI GARLIC OIL

- In a small microwave-safe bowl, combine **sesame seeds**, **half the garlic**, **half the sesame oil** (you'll use the rest later), a **drizzle of oil**, a **big pinch of salt**, and **chili flakes** to taste.
- Cover bowl with plastic wrap. Microwave until fragrant, 30 seconds. Set aside.



3 COOK NOODLES

- Once water is boiling, add **noodles** to pot. Cook, stirring until just tender, 1-2 minutes.
- Drain, then toss noodles with a **drizzle of oil**. Keep empty pot handy for next step.



4 SIMMER BROTH

- Heat a **drizzle of oil** in pot used for noodles over medium-high heat. Add **scallion whites**, **ginger**, and **remaining garlic**. Cook, stirring, for 30 seconds.
- Stir in **3½ cups water** (7 cups for 4 servings), **pork ramen stock concentrates**, **chicken stock concentrates**, and **soy sauce**. Bring to a boil, then cover and reduce heat to low. Simmer until ready to serve.



5 COOK CHICKEN

- While broth simmers, pat **chicken*** dry with paper towels; season with **salt**.
- Heat a **large drizzle of oil** in a large pan over medium-high heat. Add chicken and cook until browned and cooked through, 3-5 minutes per side.
- Drizzle with **remaining sesame oil** and turn chicken a few times to coat.
- Transfer chicken to a cutting board to rest.



6 COOK VEGGIES

- Add **mushrooms** and a **pinch of salt** to pan used for chicken over medium-high heat. Cook, stirring occasionally, until browned and softened, 3-5 minutes. Transfer to a plate.
- Add a **drizzle of oil** to pan, then add **spinach**. Cook, stirring occasionally, until wilted, 2-3 minutes; season with **salt**. (TIP: If necessary, cook spinach in batches.) Turn off heat.



7 FINISH & SERVE

- Slice **chicken** crosswise.
- Divide **some noodles** between large soup bowls. Pour **some broth** over noodles. (You may have noodles and broth left over—save for seconds!) Stir in as much **chili garlic oil** as you like.
- Top each bowl with chicken, **mushrooms**, **spinach**, and **scallion greens**. Sprinkle with a **few crispy onions** and serve. TIP: Don't add all the onions just yet! Add as you eat to keep them nice and crispy.

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*Chicken is fully cooked when internal temperature reaches 165°.